

MAX FISH

Course 1

Watermelon, feta cheese and cherry tomato salad, Beckett Farms basil and balsamic-honey vinaigrette

CT corn and poblano chowder with shrimp and crab salsa

Simple mesclun greens with sherry vinaigrette

Entrees

Wild Copper River Sockeye Salmon "a la plancha", jasmine rice, miso broth and Thai vegetable salad

*Pan Roasted goat cheese and tarragon stuffed Murray's Chicken breast,
buttermilk mashed potatoes and corn, bacon and bourbon jus*

Herb and citrus crusted Cod, gnocchi, summer vegetables, summer tomato coulis

**Grilled 12oz Angus NY strip, CT tomato panzanella, arugula and roasted chili demi-glace
\$10.00 supplement

Add 1 lb. steamed lobster to any entrée - \$10.00 supplement

Dessert

Tahitian vanilla crème brulee

Chef's selection

TASTE
OF THE **SUBURBS**

